

Petits pois a la francaise - French peas

★★★★★

5 from 4 votes

This French style pea dish is a delicious and versatile side.

Prep Time	Cook Time	Total Time
5 mins	20 mins	25 mins

Course: [Side Dish](#) Cuisine: [French](#) Servings: [8](#) Calories: [174kcal](#)

Author: [Caroline's Cooking](#)

[Save](#)

Ingredients

- [6 oz smoked bacon](#) or [lardons](#)
- [16 spring onions](#) or [pearl onions](#)
- [2 tbsp butter](#)
- [3 cup shelled peas](#)
- [8 tbsp chicken stock](#) or [water](#)
- [0.5 tsp salt](#)
- [0.5 tsp pepper](#)
- [0.5 tsp sugar](#)
- [8 lettuce leaves](#) or a little less/more depending on size

Instructions

1. If not already cut, slice the [bacon](#) into relatively thin slices. Peel the outer layer off the [spring onions](#) and trim the end. Cut the white and light green part into slices. If using [pearl onions](#), peel and cut in half or quarters, depending on size.
2. Warm the [butter](#) in a small pan/pot with a lid over a medium-high heat. Add the [bacon](#) and cook a couple minutes, stirring regularly, but don't let it brown. Add the [onion](#) and cook a minute more to gently soften the onion.
3. Add the [peas](#) and [stock](#), cover the pan with the lid and reduce the heat to a simmer. Leave the [peas](#) to cook for around 10-15 minutes so that the liquid absorbs and the [peas](#) are cooked through. If the liquid is gone quickly, add a little more.
4. Once the [peas](#) are cooked, add the [salt](#), [pepper](#) and [sugar](#) and stir through. Tear the [lettuce leaves](#) and place over the top of the [peas](#), cover with the lid again and cook another minutes.
5. Stir through and [serve](#).